

Catalog
Number
306



Chambers Manufacturing Co.
Shelbyville, Indiana

*Originators of
The Insulated Oven, the Thermedome and the Autostat*



The New Automatic Line of Chambers Ranges



WE PRESENT to you in this catalog the new Chambers Automatic Gas Range, a combination of fashion, color, and utility. Modern in design and equipped with every possible labor-saving convenience, it is ranked as the most efficient range of Today. It is a range among ranges—offering more actual service to the housewife than any other single appliance. It is the logical range for the dealer or gas company who sees the value of merchandising a superior product.

The Chambers Range was the pioneer of insulated gas ranges and is considered at present the most perfectly insulated and efficient of modern cooking appliances.

Exclusive Features

Three exclusive features, which the remaining pages of this book will explain in detail, make the new Chambers Range the choice of modern women and of enterprising dealers. The *Auto-stat* makes cooking entirely automatic. It frees the housewife of all watching and waiting by turning the gas completely off at the proper time. The *Super-Insulated Oven* is economical in its use of gas because it cooks a great part of the time on retained heat. The *Chambers Thermodome*, also heavily insulated, saves gas, time and labor in top-range cooking.

The new Chambers Range is easy to keep clean because it is all porcelain enamel and of simple construction. The manifold pipe and all bolts are concealed from view, giving the range the smooth appearance of a piece of furniture.

The product which gives the housewife the greatest amount of service for the longest period of time and for the least amount of money is the appliance which the modern woman buys and which a merchant likes to sell.

The profit possibilities of the new Chambers Automatic Gas Range are worth your consideration. The Chambers Range is a producer of satisfied customers who not only bring you more Chambers Range sales but more sales of everything you sell.



These Distinguished Approvals for Outstanding Performance

The Chambers Automatic Gas Range is approved by the leading cooking institutes of the United States. Their trained engineers have measured the performance of the Chambers Range by definite standards that Home Economists and the public in general recognize as authoritative.

The materials and workmanship of the Chambers Range were given a rigid examination in each of the testing laboratories. After the range was approved from an engineering standpoint, it was put into use under home conditions and again proved efficient.

These approvals on the Chambers Range mean that it has been tested impartially in other laboratories besides our own and that it passed the test of each institute.



A Colorful International Award

At the International Exposition in Paris, the Chambers Range was awarded the Grand Prize and Gold Medal for distinguished service. No other American-made range had ever received this award. This honor marks the Chambers Range as perhaps the most efficient cooking appliance in the world today—a product whose performance is far above that of the ordinary range on the market.





Chambers *Research* Laboratory



Engineers are constantly at work in the Chambers Research Laboratory. It is here that the Chambers Range is first proved mechanically perfect before it is placed on the market. Here also new ideas are tested as to their usefulness. The research conducted in this Laboratory has produced what is perhaps the most efficient cooking appliance of Today—the new Chambers Automatic Gas Range.

Home Economics Department

The Home Economics Department consists of two large experimental laboratories where scientific studies of cooking are carried on.



The Home Economics Department is in charge of two Graduate Home Economists. These food specialists prepare all instructions for Chambers Automatic cooking in addition to supervising a staff of trained demonstrators who conduct cooking schools over the country. In these laboratories, recipes are carefully compiled and tested.



How Chambers Helps You Sell

Powerful Sales and Advertising Aids

THE CHAMBERS MANUFACTURING COMPANY maintains two retail stores, one in the East and one in the Mid-West. These stores, which sell nothing but Chambers Ranges, are operated as proving grounds for the Sales Department. Both operate just as any dealer would. They buy direct from the factory at the same price as any dealer. All overhead, fixed and variable expenses have to be met through the sale of Chambers Ranges only. They have their own bookkeeping systems, and act as separate units from the factory. These stores support one Retail Store Manager, two local sales managers, sales and service organizations, in addition to clerical help.

The Testing of Merchandising Ideas

All merchandising and sales campaigns are first tried out in these stores. Some prove non-productive; others, after being modified, come to produce increased business. The dealer may be assured that any sales plans recommended by the factory have been tried out in these stores, and have proved satisfactory by actual retail experience.

It is not the intention of the factory to open more of these retail units. They are operated solely for the purposes outlined above—as a proving ground for sales plans.

Operate at a Profit

These retail stores have proved that a store selling nothing but Chambers Ranges (even under the high overhead of a large city) can successfully operate at a profit. After deducting all expenses, the net profit in each of these stores has always been over 10% of the sales volume. They have also proved that a store which concentrates in the sale of one appliance, such as the Chambers Range, can secure at least one-third of the total gas range business in the city in which it operates. (Number of meters times \$8.00 equals the total gas range business per annum.)

(Continued on next page)



How Chambers Helps You Sell

(Continued)

The Chambers Range dealer is contacted frequently by representatives of the company, who conduct Sales Meetings for training retail salesmen. These representatives make it a point to help and instruct the dealer in every way possible in selling Chamber Ranges at a profit.

Sales Contests are occasionally held in which every Chambers Range salesman in the country participates. These contests stimulate added range business for the dealer. Each participant receives some prize for his efforts.

Advertising Co-operation

In addition to furnishing a background of national advertising, the Chambers Manufacturing Company also participates with the dealer in the cost of newspaper advertising, paying for a substantial part of the total cost. Entire newspaper campaigns, advertisements, copy and layouts are prepared by our Advertising Department at no cost to the dealer. All necessary mats and cuts are also furnished with this service.

Consumer catalogs, cook books, folders, window displays, decalcomanias, etc., are provided for the dealer free of charge in reasonable quantities. Sales Easels, visually presenting the Chambers sales story, are given to you at the actual cost of the materials. Door-knob hangers may be had at a small cost per thousand. An elaborate Direct Mail Campaign is also available.

Merchandising Plans

"The Chambers Ranger," a monthly publication, is sent to each dealer and salesman. The ideas and plans of other dealers and salesmen are given to you in this organ in addition to our own merchandising plans.

Arrangements can be made with our Home Economics Department for the conducting of demonstrations and cooking schools at your store by trained Home Economists.



The Chambers Range Does More for the Homemaker Than Any Other Single Appliance



THE new Chambers Automatic Gas Range makes cooking the easiest it has been since the art began. It is equipped with every possible labor-saving convenience to make food preparation a pleasure and not a daily drudgery.

When the first Chambers Range was constructed, a new idea was brought forth. The principle of cooking on retained heat was incorporated in the building of the first insulated gas range. Twenty years of experience in building insulated gas ranges has developed this first Chambers Range into the most highly insulated and efficient range of today.

More time is ordinarily spent in the preparation of three meals a day than in anything else. The Chambers Range reduces the time spent for cooking to a minimum. It eliminates drudgery, provides more healthful meals, reduces food and gas bills, and gives more freedom to the housewife. And so we maintain with sincerity that the Chambers Range does more for the homemaker than any other single appliance.

Three Exclusive Features

Three exclusive features make the Chambers Range superior. The Chambers Autostar is responsible for this new era of greater freedom from cooking cares. It provides for automatic cooking. It insures unvarying results in baking and roasting. The Autostar turns off the gas at exactly the right moment for each type of food. It is not to be confused with the thermostatic oven heat regulator. It does more than regulate the heat—it shuts off the gas. Foods are never under-cooked or over-cooked. It eliminates the necessity of constantly watching and basting the food. At least two hours a day of the housewife's time are saved for other things.

(Continued on next page)



The Chambers Range Does More for the Homemaker Than Any Other Single Appliance

(Continued)

The Advantages of Super-Insulation

The Chambers super-insulated oven accomplishes five distinct things: (1) It saves gas. (2) It saves food. (3) It saves time. (4) It cooks foods better. (5) It keeps the kitchen cool and comfortable by keeping the heat in the oven where it is useful.

Gas is saved because foods cook in the oven a great part of the time on retained heat, with the gas turned completely off. Continuous heat causes the shrinkage of food in the ordinary oven. But in the Chambers oven, food shrinkage is reduced to a minimum. In cooking on retained heat, which is a receding heat and not continuous, there is no chance for the natural juices to escape in the form of steam. Not only is shrinkage reduced, but delicious nutrients are kept as well. Vitamins, mineral salts, organic acids—all essential health units—are retained to the utmost.

Top-Range Efficiency

The Chambers Thermodome is useful for practically all top-range cooking. It, too, is heavily insulated and foods cook under it on retained heat. Like the oven, the Thermodome saves gas, time, food and labor in addition to providing more healthful foods.

Of all the time and labor-saving appliances for the modern home, there is no single appliance that offers more real service to the housewife than the Chambers Range. It is equipped with every possible labor-saving convenience to make cooking easier and better.



When an appliance offers an exclusive service to a home, it is easy to sell to the homemaker. Consequently, the sale of a high quality product, such as the Chambers Range, is both pleasant and profitable to the dealer who wishes satisfied and permanent customers.



An Amazing Experiment with GAS RANGES

Report of the Applecroft Experiment Station

CHRISTINE FREDERICK, Director

IN ORDER to determine the exact facts in regard to the cooking of food in the Chambers Range in contrast with other ranges, a special experiment was conducted by the Applecroft Experiment Station.

Three gas ranges were used for the experiment:

Range A—Gas Range with no Thermostat.

Range B—A well-known Gas Range with Thermostatic Control.

Range C—Chambers Automatic Gas Range. These experiments were conducted scientifically and impartially.

The Method Employed

Menus for seven typical American dinners were selected. The cooking of each menu was repeated successively on ranges A, B and C, and the foods were identical in every respect. Before each cooking all foods were weighed and carefully checked. After cooking was completed the same foods were weighed again.

The results of this experiment are very interesting:

Food Saving

Food Loss in Weight Per 7 Meals	Money Loss in Food Per 7 Meals
Range A 18 lbs. 14 oz.	\$5.08
B 18 lbs. 3 oz.	3.07
C 10 lbs. 15 oz. (Chambers)	3.00

Gas Saving

Total Cooking Time Per 7 Meals	Gas Cost
Range A 36 hrs. 20 min.	61c
B 40 hrs. 22 min.	51.5c
C gas on 10 hrs. 9 min. gas off 30 hrs. 13 min. (Chambers)	21.7c

*The Report of the Experiment is
Concluded with This*

Summary:

"From the foregoing remarks, it has been proved that the use of the Chambers Range in daily cooking will result in

- (1) Greater Food Saving.
- (2) Greater Gas Saving.
- (3) Greater Money Saving.
- (4) Greater Time Saving in cooking for the housewife.
- (5) Cooler kitchens to work in.
- (6) Less time required by the housewife in the kitchen.

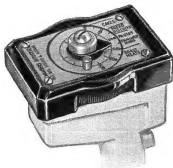
In general, making for greater efficiency and more economical budgets in the American home."

Submitted by

APPLECROFT EXPERIMENT STATION
(Signed) Christine Frederick, Director



Exclusive Chambers Features



The Chambers Autostat

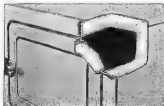
THE CHAMBERS AUTOSTAT is the marvelous bit of mechanism that is responsible for this new era of freedom from cooking cares. This feature of the Chambers Range makes cooking entirely automatic, thus freeing the housewife the moment she places her meal in the oven.

At the correct time and temperature, the Autostat turns off the gas. The front vent and back damper are automatically closed when the gas is shut off. Foods then continue to cook on retained heat.

The Chambers Autostat is a feature of strong sales appeal because it eliminates the necessity of watching over foods and returning to shut off the gas. This saves the housewife hours of time—a saving which the modern woman quickly appreciates.



The Chambers *Super-Insulated* Oven



A close-up view of the Chambers Oven, showing the Super-Insulation which returns the heat after the gas is turned completely off. Each oven unit—walls, top and bottom, and door—contains 43 pounds of mineral wool insulation 2 inches thick.

The Chambers Oven, from the first insulated range, which was a Chambers Range, to the new Automatic Range, has excelled in performance and efficiency. It saves gas, time, food and labor by cooking on retained heat. It cooks foods deliciously and tenderly, retaining all the natural juices and flavors. Vitamins and mineral salts, essential health elements, are also retained to the utmost. The Chambers Super-Insulated Oven is a factor of great importance in making sales.

Healthful Fresh Air Ventilation

Easily browned baking and properly cooked meat, are insured by the perfect circulation of heat through the Chambers Oven. Here you see just how this is accomplished.



The Chambers Oven is superbly ventilated by means of a system of dampers and vents. While the gas is burning, fresh air is continually coming into it through the front vent. The air circulates through the oven as indicated and flows out through the back damper. When the Autostat trips off the gas, it also closes the front vent and back damper, which is so constructed that, when closed, it allows the excess steam to escape. The heat is retained by the Super-Insulation.



The Chambers Insulated Thermodome



*Position of Thermodome when
gas is lighted.*



*Position of Thermodome while
gas is burning.*



*Cross-section, showing the heavy
insulation of the Thermodome.*

The exclusive Chambers Thermodome is designed to make top-range cooking easier for the modern woman. It makes it unnecessary to constantly watch foods.

How it Operates

It is suspended by a lever from the back of the range and is easily operated by raising and lowering the knob. Like the Chambers oven, it is also heavily insulated. The gas is burned under it only until enough heat has been stored to complete the cooking. It is then turned off. The foods continue to cook on retained heat. The Thermodome is useful for boiling, steaming, stewing, and simmering—practically all top-range cooking.

Very little water is used in cooking foods under the Thermodome. This results in the retention of flavor, water soluble vitamins, organic acids and mineral salts—all vital health elements that are lost in steam in cooking with the ordinary range.

Vegetables such as peas, string beans, carrots and the like cooked under the Thermodome, keep their original freshness of color and shape.

Valuable to the Housewife

The economy of gas and the more flavorful and healthful foods which the Thermodome offers, make it of great value to the housewife. It gives her far more freedom. Foods keep hot under it for hours.

The Thermodome is a convenience which no other range can provide. Because it increases top-range efficiency, it is a feature which gives the Chambers Range more sales appeal.

CHAMBERS



AUTOMATIC GAS RANGE



The Chambers Broiler

IN MOST ranges, one burner supplies the heat for both baking and broiling. The Chambers method of providing a separate broiling oven, with separate burner, makes it possible to broil and bake at the same time, using the correct temperature in both ovens.

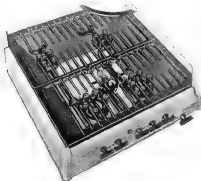
Broiling is a quick-cooking process and must be watched constantly. It is much easier with the Chambers Range because the Broiler is at a convenient height. The housewife does not have to bend or stoop to look into it, which also makes it very easy to clean.

Because it is not necessary to use fat, which is hard to digest, in the cooking, broiled foods are more healthful than fried. Hence, broiled foods are becoming more and more popular.

Toast can be made in the Chambers Broiler for the entire family, as a dozen slices of bread can easily be roasted at the same time.

The convenience of the Broiler is a decided advantage in selling the Chambers Range.

Construction Features



Top Range Construction

The simple construction of the cooking top, all parts of which are porcelain enamel and easily removable, makes cleaning unusually easy. The manifold pipe and burner valves are all concealed. Gas and air mixer adjustments are made by simply removing the front grate.



The new type burners on the Chambers Range are highly efficient from a heating standpoint. They, too, are easy to clean and will not clog up like many burners.

The Chambers Range may be equipped with a push-button pilot lighter, as illustrated above, which automatically lights all top burners. The use of matches for lighting top burners is thereby eliminated.

Should foods boil over, the burner box is so shaped that it will deposit this substance in the convenient drip tray beneath it. The tray is easy to remove for cleaning purposes.



Here we present to you the new Chambers Automatic Gas Range. It is an expression of fashion, color, and utility—a combination of beauty and convenience. It is in a class of its own—super-excellent in performance and in marketability.

CHAMBERS



AUTOMATIC GAS RANGE



Model 5231—White Right

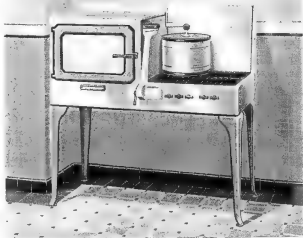
GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	47 $\frac{1}{4}$ "	40 $\frac{1}{2}$ "	28"
BAKING OVEN	12"	17"	17 $\frac{3}{4}$ "
COOKING TOP		19"	23 $\frac{1}{2}$ "
HEIGHT OF COOKING TOP FROM FLOOR			30 $\frac{1}{2}$ "
HEIGHT OF BASE FROM FLOOR			24"
SHIPPING WEIGHT			400 lbs.

This range is furnished with either right or left hand oven and in three standard color combinations: White (as illustrated) Ivory and Green, and Gray and White. It is equipped with an insulated oven, Autostat, Thermodome, and three top burners.

Model 5231—White Right (as illustrated)	Code—GUARDIAN
Model 5231—White Left	Code—GUNNER
Model 5231—Ivory and Green Right	Code—GRENADE
Model 5231—Ivory and Green Left	Code—GRAPPLER
Model 5231—Gray and White Right	Code—GONDOLA
Model 5231—Gray and White Left	Code—GERANIUM

CHAMBERS AUTOMATIC GAS RANGE



Model 5241—Gray and White Left

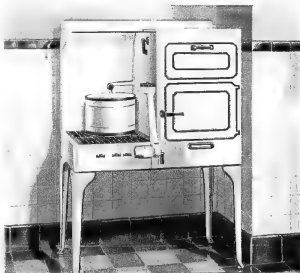
GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	47 $\frac{3}{4}$ "	46 $\frac{3}{4}$ "	28"
BAKING OVEN	12"	19"	17 $\frac{1}{4}$ "
COOKING TOP		23 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "
HEIGHT OF COOKING TOP FROM FLOOR			30 $\frac{1}{2}$ "
HEIGHT OF BASE FROM FLOOR			24"
SHIPPING WEIGHT			440 lbs.

This range is furnished with either right or left hand oven and in three standard color combinations: White, Ivory and Green, and Gray and White (as illustrated). It is equipped with an insulated oven, *Aurostat*, *Thermodom*, four top burners and a simmer.

Model 5241—White Right	Code—GOTHIC
Model 5241—White Left	Code—GOVERNOR
Model 5241—Ivory and Green Right	Code—GRADUATE
Model 5241—Ivory and Green Left	Code—GEM
Model 5241—Gray and White Right	Code—GEYSER
Model 5241—Gray and White Left (as illustrated)	Code—GODDESS

CHAMBERS AUTOMATIC GAS RANGE



Model 5731—White Right

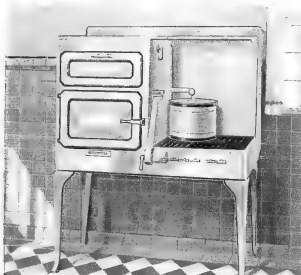
GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	38 $\frac{1}{4}$ "	40 $\frac{1}{4}$ "	28"
BAKING OVEN	12"	17"	17 $\frac{1}{4}$ "
BROILER	1"	17"	17 $\frac{1}{4}$ "
COOKING TOP		19"	23 $\frac{1}{2}$ "
HEIGHT OF COOKING TOP FROM FLOOR			30 $\frac{1}{2}$ "
HEIGHT OF BASE FROM FLOOR			24"
SHIPPING WEIGHT			500 lbs.

This range is furnished with either right or left hand oven and in three standard color combinations. White (as illustrated), Ivory and Green, and Gray and White. It is equipped with an insulated oven, Autocast, Broiler Thermodome, and three top burners.

Model 5731—White Right (as illustrated)	Code—GOPHER
Model 5731—White Left	Code—GOSHEN
Model 5731—Ivory and Green Right	Code—GRAND
Model 5731—Ivory and Green Left	Code—GRAPHIC
Model 5731—Gray and White Right	Code—GRITTING
Model 5731—Gray and White Left	Code—GROTTO

CHAMBERS AUTOMATIC GAS RANGE



Model 5741—Ivory and Green Left

GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	38 $\frac{1}{4}$ "	46 $\frac{1}{4}$ "	28"
BAKING OVEN	12"	19"	17 $\frac{3}{4}$ "
BROILER	7"	19"	17 $\frac{3}{4}$ "
COOKING TOP		23 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "
HEIGHT OF COOKING TOP FROM FLOOR			30 $\frac{1}{2}$ "
HEIGHT OF BASE FROM FLOOR			24"
SHIPPING WEIGHT			540 lbs.

This range is furnished with either right or left hand oven and in three standard color combinations: White, Ivory and Green (as illustrated), and Gray and White. It is equipped with an insulated oven, Autostat, Broiler, Thermodome, four top burners and a simmer.

Model 5741—White Right	Code—GENERAL
Model 5741—White Left	Code—GENIUS
Model 5741—Ivory and Green Right	Code—GEORGIAN
Model 5741—Ivory and Green Left (as illustrated)	Code—GIANT
Model 5741—Gray and White Right	Code—GLIDER
Model 5741—Gray and White Left	Code—GLADIATOR



Aluminum Utensils for Oven and Top-range Cookery

The aluminum utensils illustrated enable the Chambers user to secure the utmost service from the Chambers Range. Made of the very finest aluminum, they are designed for cooking efficiency.

Triple kettle No. 100 enables one to cook three vegetables at the same time under the Chambers Thermodome with only one burning of the gas. Since the foods cook a great part of the time under the Thermodome on retained heat there is a great saving of gas.

Because these vessels fit readily into the insulated oven and under the Thermodome, a large variety of dishes can be prepared.

Every sale of a Chambers Range should be accompanied by the sale of a complete set of aluminum utensils.



No. 70 Double Boiler



No. 2 Large Oval Roaster



No. 1 Round Roaster



No. 80 Single Kettle



No. 90 Double Kettle



No. 100 Triple Kettle

Designed for Cooking Efficiency



Miscellaneous Equipment



320.

Pilot Lighter

Push button lighters are optional equipment and may be had for a small additional amount. They may be ordered separately or assembled on ranges when ordered.



3203

Shoot-a-Lite Gun

An ingenious lighter which dispenses entirely with the use of matches. It may be used for lighting top burners, oven or broiler. It is dependable and inexpensive. Both lighter and refills are regularly carried in stock.



5210, 5211, 5212, 5213

Leg Rests and Extensions

No. 5210— $\frac{3}{4}$ " leg rests should be installed with every range. They prevent legs from marring or cutting finished floors or linoleum. No. 5211— $2\frac{1}{2}$ ", No. 5212—4" and No. 5213—5" leg extensions are convenient for raising ranges to suitable height.

For above items see repair parts section for list prices.

Keys to Letters and Numbers Used on Chambers Ranges

Model or style numbers are used to designate the position of the oven and other equipment. Right and left ovens are designated by the oven position, when facing the range, rather than the cooking top.

The system of style numbering is quite simple. The first figure represents the Series. The second, the oven location. The third, the number of cooking top burners. The fourth, the number of Thermodomies. Example: Model 5741 Figure 5 represents 5000 Series model. Figure 7 represents one elevated oven and broiler. Figure 4 represents four top burners. Figure 1 represents one Thermodome.

Color combinations. White—the letter "W" is used. Followed by R or L designates Right or Left oven. The same is true of Ivory and Green (I. G.) and Gray and White (G. W.).



How to Order Chambers Ranges

TO FACILITATE proper and immediate attention to orders, it is quite essential that the range or ranges ordered are correctly written or coded. Otherwise, the order will be held for more complete information.

Be sure, therefore, to clearly specify quantity, model number, color—either White (W), Ivory and Green (I. G.), Gray and White (G. W.), and whether oven is wanted on right (R) or left (L) hand side.

Equipment differs for natural, artificial and bottled gas. There are several kinds of bottled gas, such as Pyrofax, Blaugas, etc. Therefore, when ordering ranges, be sure to mention the kind of gas or the exact name of the bottled gas.

For absolute correctness, it is best to write the order out in full. Example: 1—No. 5741 Ivory and Green Right, equipped for natural gas, etc.

Telegraphic code may be used. Example: If No. 5741 Ivory and Green Right is wanted, just wire—"Transport one Georgian for Natural Gas."

Note: Ranges in special color combinations may be had at a net cost of 25% extra.

Note: Push button figures are optional equipment. They may be installed separately or shipped assembled on Ranges when so ordered.

Telegraphic Code of Business Terms Frequently Used

The following codes provide for ease and economy in telegraphic communication. We suggest their use whenever possible.

Ship by freight at once	TRANSPORT
Ship by Electric car Line at once	TRAVEL
Ship by Express at once	TRAFFIC
Add to our order	TRADE
Change our order to read	TRANSCOPE
Quote us price by wire on the following	TRANSMIT
Quote us price by letter on the following	TRANSCRIBE
Have you shipped our order	TESTIFY
Wire when you will ship our order	TELEVISION

CHAMBERS AUTOMATIC GAS RANGE

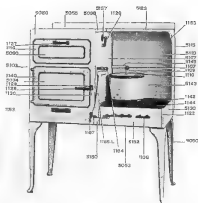


Autostat Parts for 5000 Series Ranges

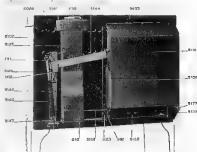
In ordering Autostat Parts always give STYLE and SERIAL NUMBER, whether RIGHT or LEFT Hand oven and COLOR of Range.

Part No.	Name of Part	Price			
1184	Autostat Head.....	\$ 9.75	5014	Upper Lever Fulcrum Pin85
1188R	Main Autostat Frame for Right Hand Models	3.70	5016	Upper Lever Shroud.....	.35
1188L	Main Autostat Frame for Left Hand Models	3.70	5017	Upper Lever Bushing.....	.34
1185	Autostat Valve Handle60	5018	Spring Washer.....	.34
5001S	Autostat assembled, including Main frame, head, dial, knob, etc., for Right Hand Models	10.50	5019	Spring Washer Screw.....	.84
5001L	Autostat assembled, including Main frame, head, dial, knob, etc., for Left Hand Models	10.50	5020	Stop Stud.....	.10
5002	Head Spring62	5021	Handle Shaft20
5003	Dial Plate15	5022	Dog Arm25
5004	Pointer15	5023	Dog Arm Pin65
5005	Pointer Screw10	5024	Catch50
5006	Pointer Washer.....	.04	5025	Lower Lever Shaft20
5007	Adjustment Screw10	5026	Lower Lever (Steel)20
5008	Wheel10	5027	Lower Lever Pin65
5009	Stop Screw24	5028	Lower Lever (Malleable)50
5010	Stop Screw Bushing10	5029	Roller Pin55
5011	Head Screws	each .44	5030	Roller15
5012	Upper Lever.....	.20	5031	Oven Valve Connection10
5013	Upper Lever Pin08	5032	Lower Lever Shield10
			5033	Lower Lever Pin.....	.63
			5034	Expansion Rod40
			5035	Expansion Rod Shield.....	.15
			5036	Small Autostat Spring Cover03
			5037	Large Autostat Spring Cover12

CHAMBERS AUTOMATIC GAS RANGE

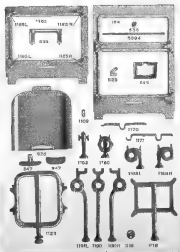


FRONT VIEW



BACK VIEW

CHAMBERS AUTOMATIC GAS RANGE



Repair Parts for 5000 Series Ranges

In ordering repairs always give both **STYLE** and **SERIAL NUMBER**, whether **RIGHT** or **LEFT** hand oven, and **COLOR** of Range.

Part No.	Name of Part	Price	Part No.	Name of Part	Price
1110	Mixer shutter with screw for all models	4 90	1110	Broiler gas connection for 5741 and 5741 models	.50
633	Oven burner support	.60	1112	Burner box corner	.40
1118	Broiler burner support for 5741 and 5741 models	.60	1118R	Rear cooking top bracket for all right-hand models	.50
635	Back damper flange	.25	1121L	Rear cooking top bracket for all left-hand models	.50
640	Flue bottom	1.00	1121	Oven burner for 5741 and 5741 models	2.50
642	Back vent box	.70	1125	Oven burner for 5741 and 5741 models	2.50
647	Flame shield	2.00	1126	Flue plate for 5741 and 5741 models	4.00
648	Flue plate for 5741 and 5741 models	4.00	1127	Broiler door handle for 5741 and 5741 models	.50
649	Flue plate shield	.40	1128	Oven door handle post	.25
650	Bottom damper box	.70	1129	Oven door hinge	.25
651	Bottom damper flange	.85	1130	Flue collar	.40
652	Back vent plate	.20	1131	Broiler burner for 5741 model	2.50
1197	Thermocouple knob	.25	1132	Oven door frame for 5741 and 5741 models	3.75
1198	Valve handle	.40	1133	Broiler burner for 5741 model	2.50
1199	Thermocouple link	.25	1134	Oven door frame for 5741 and 5741 models	3.75
1200	Thermocouple top plate	.35	1135	Rear grate for 5741 and 5741 models	2.50
1201	Thermocouple spring connection	.40			
1202	Thermocouple bracket	.40			
1203	Broiler door frame for 5741 model	2.50			
1204	Broiler burner for 5741 model	2.50			
1205	Broiler door frame for 5741 model	2.50			



Part No.	Name of Part	Price	Part No.	Name of Part	Price
5134	Rear lead pipe clip	.20	5168	Manifold complete less valves for 5231—Left model	2.88
5137	Flue for 5741 and 5751, Right model	1.98	5169	Cooking top manifold less valves for 5741—Right model	.58
5138	Flue for 5741 and 5751 Left model	1.98	5170	Cooking top manifold less valves for 5741—Left model	.58
5139	Flue for 5741 and 5751 Right model	1.98	5171	Cooking top manifold less valves for 5751—Right model	.58
5140	Flue for 5231 and 5231 Left model	1.98	5172	Cooking top manifold less valves for 5751—Left model	.58
5141	Flue draft deflector for 5741 and 5751 model	1.00	5173	Cooking top manifold less valves for 5241—Right model	.58
5142	Thermocouple	.70	5174	Cooking top manifold less valves for 5241—Left model	.58
5143	Thermocouple arm for all Right hand models	2.20	5175	Cooking top manifold less valves for 5231—Right model	.58
5144	Thermocouple arm for all Left hand models	2.20	5176	Cooking top manifold less valves for 5241—Left model	.58
5145	Thermocouple spring eye bolt	.10	5177	Cooking top manifold less valves for 5241—Right model	.58
5146	Thermocouple spring rod	.30	5178	Manifold lead pipe	.28
5147	Thermocouple supporting rod	2.20	5179	Oven manifold pipe	.31
5148	Flare plate	.30	5180	Butler manifold for 5741 and 5751 models	.68
5149	Oven valve for all Right hand models	.60	5181	Damper closing spring	.38
5150	Oven valve for all Left hand models	.60	5182	Spring holder	.38
5151	Butler valve	.68	5183	Damper connecting link	.48
5152	Front burner valve	.28	5184	Damper side rod	.78
5153	Shower valve	.40	5185	Parole stick	.28
5154	Nipple for burner valve	.18	5186	Back damper shaft for 5741 and 5741 models	.28
5155	Brass spud for burner valve	.34	5187	Back damper shaft for 5751 and 5231 models	.28
5156	Adjustable cap for burner valve	.38	5188	Bottom damper shaft for 5741 and 5241 models	.28
5157	Butler valve actuator	.38	5189	Bottom damper shaft for 5751 and 5231 models	.28
5158	Manifold complete less valves for 5741—Right model	2.98	5190	Bottom damper shaft for 5741 and 5241 models	.28
5159	Manifold complete less valves for 5741—Left model	2.98	5191	Bottom damper shaft for 5751 and 5231 models	.28
5160	Manifold complete less valves for 5751—Right model	2.98	5192	Scots lighter	1.40
5161	Manifold complete less valves for 5751—Left model	2.98	5193	Shower for gun	.48
5162	Manifold complete less valves for 5241—Right model	2.98	5194	Shower for gun	.48
5163	Manifold complete less valves for 5241—Left model	2.98	5195	Leg rest—3/4" set of four	.80
5164	Manifold complete less valves for 5231—Right model	2.98	5196	Leg rest—3/4" set of four	2.50
			5197	Leg rest—3/4" set of four	2.50
			5198	Leg rest—3/4" set of four	2.50

How to Order Repair Parts

In ordering repair parts be sure to state the **STYLE** and **SERIAL NUMBER**, whether **RIGHT** or **LEFT** hand oven and **Color** of Range.

The above information is very necessary as a great many similar parts are not interchangeable. Likewise part changes in construction or design may occur, so if the above is complied with the proper part will always be shipped.

If it is not possible or convenient to order parts wanted by number, then give description of part, or penciled drawing, at the same time giving the Style and Serial Num-

ber, color of range, and whether Right or Left-hand oven.

This list of repair parts is for 3000 Series Ranges only.

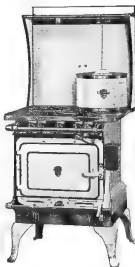
If parts are wanted for older style ranges such as the 4000, 5000, 2000 or 9000 series Models, you may order similar part "by name only." With the Style, Serial Number, Color, and Right or Left oven information, the correct part will be shipped.

Parts for the Chambers Automatic may be found on the page showing "Auxiliary Parts for 3000 Series Range."



The models of the Chambers Automatic Gas Range shown on the following pages are designed especially for very small and very large kitchens.

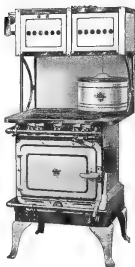
CHAMBERS AUTOMATIC GAS RANGE



Model 4141—White

This range is convenient for small kitchens or apartments. It may be had in three standard color combinations: White (as illustrated), Gray and White, and Ivory and Green. It is equipped with an insulated oven, Autostat, either one or two Thermodomex, four burners and a simmer. Oven size, 12 x 19 x 17 1/4". Cooking top, 29 x 26", and Cooking top height, 35". Gross dimensions: Width, 29"; Depth, 31"; Height, 62".

Model 4141—White (as illustrated) . . . Code—PARADE
Model 4141—Ivory and Green . . . Code—RUBY
Model 4141—Gray and White . . . Code—FALCON
Shipping weight . . . 465 lbs.

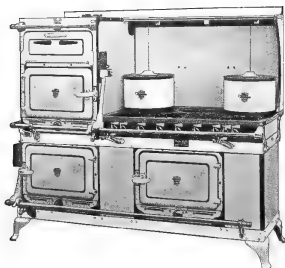


Model 4541—White

A wonderful Model for apartments or small kitchens where a full size range with Broiler is desired. The three standard color combinations are: White (as illustrated), Gray and White, and Ivory and Green. It is equipped with an insulated oven, Autostat, Broiler above, Thermodomex, four top burners, and a Simmer. The Thermodomex when raised is concealed in canopy opposite broiler. Oven size, 12 x 19 x 17 1/4". Broiler 8 x 12 x 16". Cooking top 29 x 26", and Cooking top height 35". Gross dimensions: Width, 30"; Depth, 32 1/4"; Height, 64".

Model 4541 White (as illustrated) . . . Code—PARADE
Model 4541—Ivory and Green . . . Code—RUBY
Model 4541 Gray and White . . . Code—FALCON
Shipping weight . . . 465 lbs.

CHAMBERS AUTOMATIC GAS RANGE



Model 4972—White Left

GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	61"	67"	31"
BAKING OVEN	12"	19"	17 1/4"
BROILER	7"	19"	17 1/4"
COOKING TOP		46"	26"
HEIGHT OF COOKING TOP FROM FLOOR			33"
HEIGHT OF BASE FROM FLOOR			6"
SHIPPING WEIGHT			1050 lbs.

A splendid model designed to meet the demand for a large-size range big enough for easily serving a large family or a number of guests. Three standard color combinations are available: White (as illustrated), Gray and White, and Ivory and Green. It is equipped with two insulated ovens, two Autostats, a large warming closet under the cooking top, broiler, two Thermocenes, seven top burners, and two simmerers.

Model 4972—White Right	Code—FUTURIST
Model 4972—White Left (as illustrated)	Code—FLAMINGO
Model 4972—Ivory and Green Right	Code—FLOWER
Model 4972—Ivory and Green Left	Code—FOCUS
Model 4972—Gray and White Right	Code—FORMULA
Model 4972—Gray and White Left	Code—FRANKLIN

CHAMBERS AUTOMATIC GAS RANGE



Model 4942—White Left

GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTERIOR	61"	54"	31"
BAKING OVEN	12"	19"	17 1/4"
BROILER	7"	19"	17 1/4"
COOKING TOP		29"	26"
HEIGHT OF COOKING TOP FROM FLOOR			33"
HEIGHT OF BASE FROM FLOOR			6"
SHIPPING WEIGHT			950 lbs.

This range offers all the refinements of a large-sized appliance. It may be had in three standard color combinations: White (as illustrated), Gray and White, and Ivory and Green. It is equipped with two insulated ovens, two Autoseats, broiler, two Thermodomies, four top burners, a simmer, and a large warming closet located below cooking top.

It may be had with three insulated ovens and three Autoseats. (Price upon request).

Model 4942—White Right	Code—FERMAMENT
Model 4942—White Left (as illustrated)	Code—FEAST
Model 4942—Ivory and Green Right	Code—FEATURE
Model 4942—Ivory and Green Left	Code—FEDERAL
Model 4942—Gray and White Right	Code—FIGURE
Model 4942—Gray and White Left	Code—FLAG



Terms

TERMS: Unless otherwise quoted, 2% discount for cash in ten days, net cash thirty days from date of invoice.

All goods shipped F.O.B. Shelbyville, Indiana, or warehouse at additional cost when so ordered.

All orders accepted by the Chambers Manufacturing Company are contingent upon strikes, accidents, acts or demands of the United States Government upon us, railroads, war, public enemy, or inability to secure materials, or any other cause beyond our control.

All quotations and prices are subject to change without notice.

Ranges or other merchandise returned, except by written agreement will not be accepted.

No Ranges are sent on consignment.

Shipments

In the absence of special shipping instructions, we will use our best judgment in the choice of route for making quickest delivery at the lowest freight rate.

Merchandise delivered to the transportation company becomes the property of the purchaser and our responsibility for loss or damage ceases. The Transportation Company is responsible for its safe delivery.

We will gladly trace shipments or assist in preparing claims.

Payment of invoices will not be subject to arrival or non-arrival of goods at destination or to claims for damage of goods still in the hands of the transportation company.

Breakage and Freight Overcharges

Chambers Ranges are unusually well and heavily crated with the best of material and delivered to the transportation company in good order. Our responsibility then ceases.

On arrival of ranges have them carefully inspected for damage, or shortage, removing paper from crate so that all parts of ranges can be seen and if any damage is discovered, have notation of such made by agent on the freight bill before removing ranges from depot.

If ranges are accepted in apparent good order but upon uncrating are found to be damaged, call freight agent at once for inspection. It is then possible to have a "concealed damage claim" filed.

Freight bills should be audited for overcharges and claim for any differential then taken up with your agent.

Claims should be made promptly. Transportation companies will not consider a claim unless presented within six months from date of delivery.

Any just claim will be paid. Settlements sometimes are slow because the claim may have to be passed on by two or more transportation companies.



What Dealers Think of Chambers Ranges

"... Of course, we had the good reputation of your product but against us we had the six months' strike with all of thirty thousand people out of work, and I regret to say—decreasing population. We sold during last year 462 Chambers Ranges—all at full regular price. Our record for 1927 was 410. We believe that any other community has possibilities relatively just as good, but success will not come to those people who think 'price' first. We have to sell on results and prove the results and that is about the story."

E. A. JENNINGS, *President,*
C. F. WING COMPANY,
New Bedford, Mass.

"I wish to take this opportunity to express my appreciation for the wonderful assistance given us by your Company in putting on a Chambers Range campaign at Alpena and Sault Ste. Marie, Michigan. I only wish it were possible to build up an organization of men and women who are so completely sold on their own company and product, and can so ably put it over to the customer as was done by your Mr. Light and Mrs. Wyers. Again thanking you for your co-operation in assisting us to meet the electric competition we were up against, I am,"

Yours very truly,

WM. J. TINBUSCH, *General Sales Mgr.,*
MICHIGAN FEDERATED UTILITIES,
Plymouth, Mich.

"The reason we try so hard to sell Chambers Ranges with Pyrofax gas is because we have no trouble whatsoever in satisfying our customers as to the cost of operation. The writer lives in a town with a population of approximately 220,000 and with 122 competitors. We feel as though we have been very successful, having sold approximately 1600 Chambers Ranges. Out of the 110 Pyrofax customers that we have, 99 of that number use Pyrofax gas with a Chambers Range."

J. G. KOLBE,
Richmond, Va.

"I have supervised the sale of gas merchandise on properties where electric competition was of the worst and can attribute the success of selling and retaining customers to the Chambers line almost exclusively. It is my opinion that there is no other range on the market at the present time, except the Chambers, that can successfully meet electric competition."

L. H. STRATFORD, *Commercial Manager,*
PUBLIC UTILITIES CONSOLIDATED CORP.,
Pocatello, Idaho.

"I feel that the Great Falls Gas Company is one of the few Companies which has made a complete success of killing competition, and it is due in a large measure to meeting this competition on their own grounds and with their own arguments. I do not believe it is possible to accomplish such results with any other range now manufactured outside of the Chambers. We have been able to give our consumers all of the automatic features boasted by electric ranges, and in addition, a heavier and better constructed range, as well as one that will do better and quicker work."

A. H. SIKES, *Manager,*
GREAT FALLS GAS COMPANY,
Great Falls, Mont.



What Users Think of Chambers Ranges

"The economic responsibility which a housewife assumes when she undertakes the job of managing a home, demands that she seek value in the choice of equipment. I was most anxious in selecting a range to be sure that it would be efficient; that it would be as easy as possible to care for; and that it would be durable so that the investment of money may not be repeated soon. Long acquaintance with stoves and a final careful analysis made my choice the Chambers Range. Now after several months of daily use, I find that my selection is wise."

MRS. FLORENCE BUSSE SMITH,
*(Formerly Head of Food and Nutrition
Dept. at Iowa State College. Now Ed-
itor Indiana Home Economics Assn.)*

"The Chambers Ranges installed in all seventy kitchenette apartments of this building, have proved exceptionally satisfactory for the past eight years. Our guests consider the Chambers Range very easy to operate and unexcelled in the proper, efficient preparation of foods."

S. KAUFMAN, Manager,
*The Kemper-Lane Apartments,
Cincinnati, Ohio.*

"I use a Chambers Range with Pyrofax gas in my cottage at Madison, Conn. From June 9th to July 29th, one tank of Pyrofax gas was used during which time 773 meals were served. It is not too much to say that neighbors with ordinary gas ranges utilize one to two tanks per month."

MILDRED MADDACKS BENTLEY,
Director Delinquent Home Institute.

"Cooking by retained heat is perfectly logical and scientifically correct. The method is as logical as applying insulation to refrigeration. In my opinion housewives of the nation who appreciate health, comfort and convenience, should adopt this method of cooking."

DR. LEE DE FOREST,
(Inventor of the Radio Tube)

"The Chambers Range has cut in half my bill for gas for cooking purposes. I am particularly enthusiastic over the Thermodome feature of the stove. Vegetables are prepared deliciously with never over ten minutes consumption of gas, and without the danger of the water boiling away and the vegetables being burned."

MRS. HARVEY W. WILEY,
Washington, D. C.

"Our past experience with Chambers Ranges has proven the superiority of the food cooked as compared to the ordinary range, to say nothing of the gas saving, food saving and a saving of loss of time."

ST. VINCENT'S HOSPITAL,
*Los Angeles.
Sisters of Charity.*



Prominent Owners of Chambers Ranges

W. F. Barrett, <i>Vice-Pres. Union Carbide & Carbon Corp.</i>	Great Barrington, Mass.
Mildred Maddocks Bentley, <i>Dir. Delavator Home Institute</i>	Madison, Conn.
R. A. Bradt, <i>Vice-President Maytag Company</i>	Newton, Iowa
Zina Gale Breese, <i>Authors</i>	Portage, Wisc.
W. W. Campbell, <i>President National Bldg. Supply Assn.</i>	New Wilmington, Pa.
Eddie Cantor, <i>Actor</i>	Great Neck, L. I.
D. H. Caserton, <i>Horlick's Malted Milk Co.</i>	Racine, Wisc.
F. M. Crosby, <i>Washburn-Crosby Flour Company</i>	Minneapolis, Minn.
Amelita Galli-Curci, <i>Grand Opera Singer</i>	Great Neck, L. I.
Dr. Lee De Forest, <i>Inventor of Radio Tube</i>	Spyuten Duvvill, N. Y.
Pierre S. Du Pont, <i>Du Pont Co. & General Motors</i>	Mendenhall, Pa.
Christine Frederick, <i>Director Applecroft Exper. Station</i>	Greenlawn, L. I.
G. H. Hummel, <i>Vice-President Lorillard Tobacco Co.</i>	Semmit, N. J.
R. Kaczmarek, <i>Head of Chem. Dept., Notre Dame</i>	South Bend, Ind.
R. B. Leddie, <i>Prof. Gas Engineering, Purdue</i>	Lafayette, Ind.
Mary L. Matthews, <i>Dean H. E. School, Purdue</i>	Lafayette, Ind.
Dr. William J. Mayo, <i>Mayo Bros.</i>	Rochester, Minn.
W. A. Reynolds, <i>Sales Manager J. C. Penney</i>	Larchmont, N. Y.
Jesse J. Ricks, <i>Pres. Union Carbide & Carbon Corp.</i>	Plandome, L. I.
Knut Rockne, <i>Notre Dame Football Coach</i>	South Bend, Ind.
Charles "Chic" Sale, <i>Actor-Author</i>	Mt. Vernon, N. Y.
Lew Shank Estate, <i>Ex-Mayor</i>	Indianapolis, Ind.
Jack Sharkey, <i>Fugalist</i>	Boston, Mass.
Florence Bosse Smith, <i>Editor Ind. Home Econ. Assn.</i>	Porter, Ind.
John B. Stetson III, <i>John B. Stetson Company</i>	Philadelphia, Pa.
F. Stranahan, <i>Pres. Champion Spark Plug Co.</i>	Tokodo, Ohio
A. O. Swink, <i>Pres. Atlantic Life Ins. Co.</i>	Richmond, Va.
Dr. Harvey W. Wiley, <i>Father of Pure Food Laws</i>	Washington, D. C.

Oakridge Country Club	Minneapolis, Minn.
Prestwold Apartments, 61 ranges	Richmond, Va.
Spink Apartments, 60 ranges	Indianapolis, Ind.
St. Vincent's Hospital	Los Angeles, Calif.
Terrace Arms Apartments, 70 ranges	Mt. Vernon, N. Y.
University Gardens, 30 ranges	Great Neck, L. I.

Butler University, <i>Home Economics Department</i>	Indianapolis, Ind.
Columbia University, <i>Home Economics Department</i>	New York City
Indiana University, <i>Home Economics Department</i>	Bloomington, Ind.
Iowa State University, <i>Home Economics Department</i>	Ames, Iowa
Purdue University, <i>Home Economics Department</i>	Lafayette, Ind.
Syracuse University, <i>Home Economics Department</i>	Syracuse, N. Y.
University of Illinois, <i>Home Economics Department</i>	Champaign, Ill.
University of Texas, <i>Home Economics Department</i>	Austin, Texas
University of Wisconsin, <i>Home Economics Department</i>	Madison, Wisc.

... and 200,000 others ...